INFORMATION DISCLOSURE STATEMENT BY APPLICANT

Application No. 10/579089

Filing Date March 9, 2007

First Named Inventor Daniel Smith

Art Unit 1789

Examiner King, Felicia C.

Attorney Docket No. DAIRY88.019APC

(Multiple sheets used when necessary)
SHEET 1 OF 1

U.S. PATENT DOCUMENTS								
Examiner Initials	Cite No.	Document Number Number - Kind Code (if known) Example: 1,234,567 B1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear			

FOREIGN PATENT DOCUMENTS								
Examiner Initials	Cite No.	Foreign Patent Document Country Code-Number-Kind Code Example: JP 1234567 A1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T ¹		

		NON PATENT LITERATURE DOCUMENTS	
Examiner Initials	Cite No.	itom (book magazina jaurnal carial cumpacium agtalag etc.) data paga(a) valuma isaua	
	1	SPECK & ADAMS, Heat Resistant Proteolytic Enzymes from Bacterial Sources, Symposium: Impact of Heat Stable Microbial Enzymes in Food Processing, Journal of Dairy Science 1976, 59(4) pages 786-789.	
	2	SOMMER, The Freezing Point of cheddar cheese: Injury of Cheese by Freezing, Journal of Dairy Science 11, Issue 1, January 1928, Abstract.	

10710718 021511

Examiner Signature

Date Considered

*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.